



TOLPUDDLE

VINEYARD



2012 PINOT NOIR

2012 Vintage

2012 was an excellent vintage in Tasmania, as it was for many of Australia's wine regions. The season was cool to mild, with a few periods of warmer weather helping achieve flavour and tannin ripeness. Crops were 20% lower than normal, with small bunch sizes, and there was very good concentration of flavour.

2012 Tolpuddle Vineyard Pinot Noir

This wine shows the purity of fruit and balance, combined with concentration, that this vineyard can achieve with Pinot Noir. There is terrific brightness of fruit, with strawberry compote and blueberry notes, and a depth of flavour that comes without any heaviness or over-extraction.

The grapes were all hand-picked, fermented in open fermenters and hand plunged throughout, with an average of 25% whole bunches. The wine was then aged in French oak barriques, of which about one third were new, and the balance second use and third use barrels.

10 months in French oak barriques stored at a cool temperature (9°C), followed by 7 months in bottle prior to release.

Cellaring

Will repay careful cellaring for up to 12 years

Ideal serving temperature

16-18°C

Tolpuddle Vineyard

First Planted: 1988 to Chardonnay and Pinot Noir
Winemakers: Martin Shaw and Adam Wadewitz